

SIGNATURE SPECIALITY - *HIGH TEA*



Princes Gate

HOTEL - ROTORUA

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High Tea

SIGNATURE SPECIALITY

Originally High Tea was an early evening meal, typically eaten between 5 and 6 o'clock in the evening. It would be eaten as a substitute for both afternoon tea and the evening meal. The term comes from the meal being eaten at the 'high' (main) table, instead of the smaller dining table. It would have consisted of cold meats, eggs and/or fish, cakes as well as sandwiches. In a family, it tended to be an informal snack (featuring sandwiches, biscuits, pastry, fruit and the like) or else the main evening meal.

It's only been in recent years that High Tea has been transformed to an exquisite afternoon tea, consisting of a selection of petite sandwiches, cakes, scones and pastries.

The introduction of afternoon, a quintessentially English tradition, was a necessity to the Princes Gate Hotel experience.

The ritual of afternoon tea is credited to Anna, Seventh Duchess of Bedford, in the early 19th century. The Duchess grew hungry between an early lunch and a late dinner, and resulting in a small meal being served in her boudoir, mid-afternoon.

Princes Gate High Tea is an extension of this custom and through years of development and culinary expertise, the hotel has produced its sumptuous signature High Tea.

Served daily from 11am enjoy in the Gate Bar, in the restaurant or alfresco poolside.